



MERIDIAN

RESTAURANT & BAR

Our carefully crafted in-room dining menu features some of our favorite offerings from Meridian Restaurant & Bar. To order simply press the button on your in-room phone. 20% gratuity will be added to your order. To encourage dining at your leisure, there are no additional fees for delivery.

BREAKFAST

available 8:00 am - 12:00 pm

Smoked Salmon Biscuit & Gravy Alder smoked salmon, house-made biscuit 26

Pacific Pink Shrimp Cocktail bloody mary cocktail sauce, rye crisp 23

Deviled Egg caper dill, hazelnut paté, rye crisp 18

Bagel & Lox local Quark cheese, red onion, caper cucumber salad 23

Oysters Half Shell 🍷 red beet ginger mignonette, rye crisp 24

Avocado Toast 🌱🌾 sprouts, breakfast radish, local greens 16

Artisan Cheese Plate 🍷 local cheese, fresh fruit 24

Veggie Sausage Quiche veggie sausage, spinach, roasted pepper, onion, cheddar, fresh fruit 18 🍷

Yogurt & Fruit 🍷 house-made granola, seasonal fresh fruit 12

Apple Cider Overnight Oats 🍷🌾 9

Sweet Scone 🍷 blueberry, citrus 6

Flag & Wire coffee beverages, juices and tea available

LUNCH

available 12:00 - 4:00 pm

Meridian Clam Chowder Pacific coast clams, bacon 17

Farm Greens 🍷🌱🌾 local baby greens, house pickled vegetables, citrus honey vinaigrette 14

Charcuterie Board Chefs' selection, cured meat, smoked fish, artisan cheese, house pickled vegetables 29

Focaccia Sandwich ham, turkey, salami, marinated pepper and olive tapenade, potato chips 20

Vegetable Focaccia Sandwich roasted vegetables, mushrooms, marinated pepper and olive tapenade, potato chips 18

Pacific Pink Shrimp Roll Pacific pink shrimp, tarragon, aioli, radish, brioche, potato chips 21

MORE ON NEXT PAGE

🌱 Vegan 🍷 Vegetarian 🍷 Dairy-free 🌾 Gluten-free

Please inform your server of any dietary restrictions as dishes can be modified.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



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DINNER

available 4:00 - 9:00 pm

SMALL PLATES

Dungeness Crab and Shrimp Cake
harissa aioli, local Dungeness crab,
Pacific pink shrimp, radish salad 30

Oysters Baked on the Half Shell
roasted garlic and fresh herb house-made butter,
preserved lemon, grilled focaccia 27

Char-Grilled Octopus 🌱 red wine
braised, basil chimichurri 29

Sautéed Clams local Manila clams,
chorizo, shallot, garlic, vermouth 27

Charcuterie Board Chefs' selection,
cured meat, smoked fish, artisan cheese,
house pickled vegetables 29

Seared Scallop 🌱🌱 smoked carrot
coulis, kelp crisp 30

Meridian Clam Chowder
Pacific coast clams, bacon 17

Farm Greens and Beet Salad 🌱🌱 pickled
vegetables, citrus vinaigrette, sea salt crostini 16

MAIN DISHES

Fresh Wild-Caught Salmon 🌱🌱 green
chickpea puree, Scandinavian cucumber
and fingerling potato salad 45

Painted Hills Rib Steak 🌱🌱 hand-cut,
rye whiskey and burnt orange demi-glace,
baby squash, smoked fingerling potato 66

Two Bone Pork Loin Chop 🌱🌱 rhubarb ginger
compote, baby squash, smoked fingerling potato 39

Pan Seared Sturgeon 🌱 northwest mushrooms,
fennel, leek, tomato, cucumber salad,
smoked fingerling potato 41

Clams and Pasta fresh Manila clams,
vermouth, citrus, dijon, shallot, garlic 31

Confit of Albacore Tuna 🌱 tea brined egg,
charred tomato, olive, little gem,
tarragon vinaigrette, sea salt crostini 37

Agedashi Tofu 🌱🌱 miso and black garlic,
ponzu glazed burdock and carrot,
oyster mushroom, gai lan, kombu broth 30

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HAND-CRAFTED COCKTAILS

- The Haystack** Bulleit Rye, Courvoisier, sweet vermouth, Bénédictine, Peychaud's and Angostura bitters 13
- Manzanita** Bozal Mezcal, New Deal Ginger Liqueur, hot honey, fresh lemon, lime, orange juice 14
- Sitka** Aviation gin, sweet vermouth, Bénédictine, orange bitters, served with a citrus infused cube 13
- Huckleberry Haven** 44 North Huckleberry Vodka, lime juice, mint simple, sparkling wine 14
- Sand Dollar** Ancho Reyes Chile Liqueur, reposado tequila, lime juice, orange juice 14
- Pacific Sipper** Crater Lake Vodka, St. Germain, grapefruit juice, house mint simple, fresh lime juice 14
- Aleutian** Aviation Gin, Luxardo cherry, fresh lemon juice, Crème De Violette 13

ZERO PROOF DRINKS

- Paradise** pineapple juice, orange juice, cherry juice 7
- Winema** cranberry juice, mint simple, lime juice, soda water 7
- San Pellegrino** Sparkling Water bottle 4
- Acqua Panna** Spring Water bottle 4

BEER

- Kiwanda Pre-Prohibition Cream Ale** Pelican Brewing Company, Pacific City, OR pint 7
- pFriem Pilsner** pFriem Family Brewers, Hood River, OR 8
- Cape Crasher PNW India Pale Ale** Pelican Brewing Company, Pacific City, OR pint 8
- Vortex IPA** Fort George Brewery, Astoria, OR pint 8
- NW Red Ale** Buoy Beer Co, Astoria, OR pint 8
- Sea'N Red Irish Style Red Ale** Pelican Brewing Company, Pacific City, OR bottle 6
- Clyde's Dry Cider** Bauman's Cider Company, Gervais, OR pint 8
- Tsunami Export Stout** Pelican Brewing Company, Pacific City, OR tall can 9
- Gluten-Free Seasonal Rotation** Evasion Brewing Company, McMinnville, OR bottle 6

WHITE WINE

- Pinot Gris 2018 Eyrie Vineyards Dundee Hills, OR 11/40
- Chardonnay 2018 Brick House "Ribbon Ridge" Newberg, OR 13/48
- Gruener 2019 Illahe Estate Willamette Valley, OR 13/48
- Sauvignon Blanc 2018 J. Christopher Willamette Valley, OR 14/52
- Chardonnay 2018 Roco "Marsh Estates" Willamette Valley, OR 13/48

RED WINE

- Pinot Noir 2019 Elk Cove "La Sirene" Willamette Valley, OR 12/44
- Pinot Noir 2019 Bethel Heights Estate Eola-Amity Hills, OR 19/72
- Cabernet Sauvignon 2016 Lady Hill Columbia Valley, WA 17/65
- Merlot 2017 Novelty Hill Columbia Valley, WA 14/52
- Syrah 2018 L'Ecole Columbia Valley, WA 16/60
- Port Abacela Rogue Valley, OR 12/44
- Pinot Noir 2019 Anne Amie "Winemaker's Selection" Carlton, OR 13/48
- Pinot Noir 2018 Brick House "Select" Newberg, OR 17/65
- Pinot Noir 2019 Brick House "Ribbon Ridge" Newberg, OR 16/60
- Gamay Noir 2019 Brick House Newberg, OR 16/60

BUBBLES AND ROSÉ

- Pinot Gris LV Kramer "Celebration" Sparkling Yamhill-Carlton, OR 17/65
- Tempranillo Rosé 2019 Illahe Willamette Valley, OR 12/44
- Pinot Noir Rosé 2019 Stoller Willamette Valley, OR 14/52

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WINE BY THE BOTTLE

OREGON CHARDONNAY

- 2018 Goodfellow Willamette Valley, OR 38
- 2018 Chehalem Inox Unoaked Willamette Valley, OR 35
- 2018 Cristom Willamette Valley, OR 55
- 2016 Roserock Domaine Drouhin Eola-Amity Hills, OR 47
- 2016 Bethel Heights "Casteel" Eola-Amity Hills, OR 106
- 2016 Belle Pente "Day Wines" Yamhill-Carlton, OR 43
- Chardonnay 2016 Bethel Heights Estate Eola-Amity Hills, OR 72

OREGON WHITE

- Pinot Gris 2017 Eyrie "Original Vines" Dundee Hills, OR 54
- Pinot Gris 2019 Eyrie "Original Vines" Dundee Hills, OR 54
- Pinot Gris 2019 Chehalem Three Vineyards Willamette Valley, OR 34
- Riesling 2013 Anam Cara "Nicholas Estate" Chehalem Mountains, OR 35
- Pinot Gris 2017 Bethel Heights Eola-Amity Hills, OR 43

OREGON PINOT NOIR

- 2018 Illahe Percheron Block Willamette Valley, OR 69
- 2018 Illahe 1899 Willamette Valley, OR 91
- 2014 Maysara Cyrus McMinnville, OR 63
- 2018 Beaux Freres "Vineyard" Ribbon Ridge 158
- 2018 Beaux Freres "Willamette Valley" 100
- 2016 Bethel Heights Justice Vineyard, Eola-Amity, OR 80
- 2013 Angela Estate Yamhill Carlton, OR 65
- 2017 Domaine Serene "Evenstad Reserve" Willamette Valley, OR 118
- 2017 Bethel Heights "Casteel" Willamette Valley, OR 106
- 2018 Brick House "Cuvee du Tonnelier" Newberg, OR 104
- 2018 Brick House "Les Dijonnais" Newberg, OR 117
- 2017 Purple Hands "Lone Oak Ranch" Dundee, OR 65
- 2018 Cristom "Eileen Vineyard" Willamette Valley 147

OREGON RED

- Tempranillo 2017 Abacela "Barrel Select" Umpqua Valley, OR 49
- Gamay 2018 Ayres Chehalem Mountains, OR 38
- Gamay 2019 Brick House "Due East" Ribbon Ridge, OR 65

OREGON SPARKLING

- Carbonic Rosé 2017 Corollary Montazi Vineyards 84
- Brut Rosé 2016 Elk Cove "La Bohème" Yamhill-Carlton, OR 72
- Brut Rosé 2017 Elk Cove "La Bohème" Yamhill-Carlton, OR 72
- Brut 2015 ROCO "R.M.S." Willamette Valley, OR 91
- Brut 2007 Argyle "Extended Tirage" Willamette Valley, OR 112

CHAMPAGNE

AND OTHER AMAZING REGIONS

- Brut MV Drappier Blanc de Blancs "Signature" Champagne, FR 85
- Brut Rosé MV Gosset "Grand Rosé" Champagne, FR 116
- Brut MV Pierre Gimonnet & Fils Champagne, FR 82

WASHINGTON WHITE

- Chardonnay 2015 Fausse Piste "La Gastronom" Columbia Valley, WA 42
- Sémillon/Sauvignon Blanc/Muscadelle 2017 Buty Columbia Valley, WA 39
- Semillon 2018 Reininger Birch Creek, WA 40
- Chardonnay 2017 "Reserve" Reininger Stillwater, WA 62
- Gewurztraminer 2015 Analemma Columbia Gorge, WA 47

WASHINGTON RED

- Bordeaux Blend "Desiderata" Reininger Walla Walla, WA 150
- Cabernet Sauvignon Blend 2017 "Feather" by Randy Dunn Walla Walla, WA 110
- Cabernet Sauvignon 2017 Walla Walla Vintners, Walla Walla Valley, WA 50

DESSERT WINES

- Port Abacela Rogue Valley, OR 375ml 44
- White Blend Elk Cove "Ultima" Willamette Valley, OR 375ml 36
- Gewürztraminer Andrew Rich Celilo Vineyard Columbia Gorge, OR 375ml 46